

# La Virgen 2020

*Viña Real*

- **Type of wine:** Red
- **Region of production:** Labastida (Rioja Alavesa)
- **Year:** 2020
- **Viña Real vintage rating:** Very good
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** 23 March 2023
- **Aging and barrel type:** 12 months in French oak barrels

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### *Analytical data*

- **Alcoholic volume:** 13.75 %
- **Volatile acidity:** 0.47
- **Total acidity:** 5.6
- **SO<sub>2</sub> Free/Total:** 32/85
- **pH:** 3.55
- **Total Polyphenols Index:** 82
- **Suitable for vegans**

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### *The vineyard*

Grapes come from our own 40 years old vines from a small 2 hectares plot called La Virgen, in the area know as San Cristóbal, in the village of Labastida, Rioja Alavesa. The plot has clay soils with river pebbles on the surface and is to be found in the foothills of a mountain called Toloño, protected from the north winds and south facing. Given its proximity to the “Rincón”, the months of August and September are warm and sunny during the day, with a drop in night-time temperatures which helps to preserve the acidity in the grapes and slow down the ripening process.

### *Winemaking*

The grapes are first selected in the vineyard and hand-picked into 20kg crates. A second selection took place in the winery. Fermentation of the gently crushed grapes with autochthonous yeasts in small vats, with temperatures around 28°C, and with daily punching. This wine is 100% Tempranillo.

The post-fermentation maceration lasts a few days after the fermentation is finished, and the moment of devatting is defined by tastings. Malolactic fermentation took place in French oak barrels where the wine remained with regular batonnage until being clarified and bottled. Aged for 12 months in oak barrels.

### *Vintage / Harvest description*

In general, the 2020 vintage presented lower yield in some areas of Rioja Alavesa due to hail and rainfall at certain times during the flowering phase in Spring. Nevertheless, the harvest resulted in grapes entering the winery with exceptional quality and health conditions, meeting the expectations for obtaining aromatic wines, with great freshness and very positive organoleptic qualities. The grapes from La Virgen plot (Labastida) were harvested on October 4<sup>th</sup>.

### *Tasting notes*

Brilliant garnet colour.

On the nose we find a wide range of aromas of forest fruits, highlighting blueberries, currants and liquorice, very typical of the Tempranillo variety. From its aging in barrel, we can find clove, smoked and roasted notes, toffees, adding complexity to the wine. The mouth is soft with a marked tannin that balances perfectly with the unctuousness of the wine. A touch of acidity in the aftertaste, giving it length and fruity flavors mixed with sweet spices. Service temperature 18°C.

